

## STARTERS

**Oysters on a Half Shell** Market oysters, lime cocktail sauce, rice wine pickled ginger mignonette, lemon 15

**Spinach Artichoke Dip** Oven dried tomatoes, warm pita bread and lavash 15

**Calamari** Crispy calamari, green onion, fresno peppers, and pickled ginger sauce 16

**Odyssey Estate Cheese Platter** Dried fruit, grilled baguette, toasted marcona almonds with spanish smoked paprika, membrillo paste, manchego, mahon and cabrales cheese 13

**Ahi Tuna Poke Bowl** Ahi-tuna poke, avocado, cucumber, wakame salad, daikon sprouts, wasabi peas, sriracha aioli, shaved sweet onions, crispy wontons 15

**Mango Habanero Shrimp** Jumbo shrimp, mango habanero sauce, bleu cheese dressing, cilantro, celery 16

## SEAFOOD TOWER

½ Fresh North American Lobster, Oysters, New Zealand Green Lip Mussels, Jumbo Shrimp Cocktail, Tuna Poke, King Crab Legs, Ceviche 69

**Prime Rib Tacos** Three grilled marinated prime rib tacos with warm corn tortillas, Odyssey Estate roasted tomato salsa, avocado 12

**Crab Cakes** Maryland style crab cakes, orange segments, chives, shaved fennel, pickled shallots, frisee, arugula, remoulade 17

**Shrimp Cocktail** Jumbo white mexican shrimp, lime cocktail sauce, lemon wedge 16

**Odyssey Sampler** Prime rib tacos, calamari, mango habanero shrimp 29

## SOUPS & SALADS

**New England Clam Chowder** 9

**Butternut Squash Soup** Smooth purée of butternut squash, cream, pumpkin seeds, chives, crème fraîche 8

*Add to Salads: Chicken Breast 9 | Salmon 12 | Jumbo Shrimp 12 | Seared Ahi Tuna 14*

**Baby Beet** Roasted red and yellow baby beets, frisee, radicchio, romaine lettuce, baby arugula, goat cheese, candied walnuts, orange segments, orange thyme vinaigrette 14

**Roasted Kabocha Squash Salad** Mix of bitter greens, roasted kabocha squash, pomegranate seeds, roasted pepitas, pomegranate vinaigrette, pumpkin seed oil 12

**House** Mixed greens, bleu cheese, candied walnuts, white balsamic vinaigrette half 8 | entrée 11

**Caesar** Romaine lettuce, parmigiano reggiano, crostini half 9 | entrée 12

**The Wedge** Iceberg lettuce, cherry tomatoes, chives, bacon 10

## 3-COURSE PRIX FIXE MENU

### FIRST COURSE

*Choose one*

Caesar Salad  
Clam Chowder

### ENTRÉE

*Choose one*

Herb Roasted Prime Rib (10 oz) 48  
New York Steak (14 oz) 55  
Cedar Plank Salmon 45

### DESSERT

*Choose one*

Cheesecake  
Apple Tart Tatin  
Flourless Chocolate Cake

## ENTRÉES

### STEAKS & CHOPS

*All of our steaks are corn fed and aged up to 28 days. All Steak & Chop entrées include fresh local market vegetables.*

**New York Steak (14oz)** Fingerling potatoes 42

**Herb Roasted Prime Rib** Mashed potatoes, creamy horseradish *queen cut (12oz) 35 | king cut (16oz) 42*

**Center Cut Filet Mignon (8oz)** Fingerling potatoes 39

**Cowboy Steak (18oz)** USDA prime bone-in rib-eye, madeira sauce, compound butter, twice baked potato 46

**Dijon-Herb Crusted Rack of Lamb** Au gratin potato, port wine reduction 39

*Add Lobster Tail 30 | Add Shrimp to any Steak to make it a Surf n' Turf 8*

### SPECIALTIES

**24-hour Braised Short Ribs** Braised red wine short ribs, horseradish cream, mashed potatoes 32

**Cedar Plank Salmon** Sweet soy glaze, seasonal vegetables, spicy cabbage salad 33

**Seafood Risotto** Saffron risotto, sea scallops, shrimp, mussels, asparagus, cherry tomato, black squid ink aioli 35

**Polynesian Shrimp** Herb grilled marinated shrimp, lemon grass coconut scented jasmine rice, bananas, grilled maui onions, sweet curry sauce 30

**Mushroom Ravioli** White truffle cheddar cheese sauce, shaved parmesan, arugula, oven burnt tomatoes 23

**Fettuccine Lobster Bolognese** Lobster ragout, half lobster tail, fettuccine pasta, grilled baguette 36

**Jidori Chicken Breast (10oz)** Organic airline breast, pan roasted, free range, caramelized onions, au gratin potatoes, seasonal vegetables, chicken jus 26

**Odyssey Burger (8oz)** Brisket, short rib and chuck beef patty, butter lettuce, tomato, white vermont cheddar, grilled sweet onion, garlic fries 18

### WEEKLY VEGAN SPECIAL

Please ask your server.

## SIDES

Lobster Bacon  
Mac n Cheese 15

Truffle Fries 9

Sautéed Mushrooms 9

Sea Salt Baked Potato 8

Grilled Asparagus 9

Creamed Spinach 9

The Odyssey is home to the Odyssey Estate Farm where we grow a wide variety of hand-picked vegetables, fruits and herbs. Our culinary team is committed to featuring fresh, seasonal, locally-sourced ingredients from the farm in their creative seasonal menus.

*Due to the California drought and to protect our planet, we serve water only upon request.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



# SPECIALTY COCKTAILS

## LOCAL FAVORITES

**Odyssey Michelada** Dos XX Lager, Worcestershire, Tapatio Hot, Lime 9

**Lavender Fields** Hendrick's Gin, Beet, Lavender, Blueberry Syrup, Lavender Bitters, Egg Whites, Balsamic Glace, Hibiscus Crystals 12

**Chupacabra** Bulleit Bourbon, Chambord Liqueur, Bitters, house-made Sour Mix, Club Soda, Sage, float of Jägermeister 13

**The Contortionist** St. George Gin, Rosemary Syrup, Lemon Juice, Limoncello, Black Pepper, Rosemary Sprig 12

## OLD FLAMES

**Smoke and Honey** Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

**Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

**Lemon & Basil G&T** Bombay Sapphire Gin, Fresh Lemon Juice, Tonic, Basil 12

## MARGARITAS

**Dave's** Our founder's signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

**Prickly Pear Paloma** Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

**Margarita Fresca** Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

**Piña Picante Margarita** Cazadores Blanco Tequila, Ancho Reyes Chile, Lime, Pineapple, Serrano, Tajin Spice rim 10

## TROPICAL & FRUITY

**Pineapple Express** New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

**Seasonal Mule** Tito's Handmade Vodka, Muddled Seasonal Fruit, Lime, Ginger Beer 11

**Wild Berry Mojito** Bacardi, Agave, Mint, Seasonal Berries 11

**1944 Mai Tai** Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

**Sunset Cooler** Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

## SANGRIA

**Sangria Roja or Blanca** Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

**Sparkling Sangria Flora** Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

# BEER

## CRAFT

805 Blonde Ale 8	Hefeweizen 8
Chimay Red 12	Sculpin IPA 9
Downtown Brown 8	Coachella Valley Desert
Golden Road IPA 9	Swarm Honey Double Wit 9
	Wrought Iron IPA 9

## DOMESTIC

Bud Light 7	Coors Light 7
Budweiser 7	Miller Lite 7

## IMPORT

Corona 8	New Castle 8
Dos Equis Lager 8	Heineken 8
Guinness 8	Stella Artois 8
Modelo Especial 8	

# WINE

*gls btl*

## SPARKLING

William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54
Veuve Clicquot 'Yellow Label', France		95
Dom Perignon Brut, France		265

## PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46
Santa Margherita, Valdadige, Veneto, Italy		54

## SAUVIGNON BLANC

Canyon Road, California	9	34
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma		46
Squealing Pig, Marlborough New Zealand		58

## CHARDONNAY

Canyon Road, California	9	34
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58
Antica Chardonnay, Napa Valley		60
Cakebread, Napa Valley		85

## OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

## ROSÉ

Sophia Coppola Rosé, Monterey	10	38
Gerard Bertand, Languedoc France	12	46
Whispering Angel, Cotes de Provence, France		56

## PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon	13	52
Copain Tous Ensemble, Mendocino		60
Belle Glos, Las Alturas		64

## MERLOT

Canyon Road, California	9	34
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46
Napa Cellar 48, Napa Valley		50

## CABERNET

Canyon Road, California	9	34
Louis Martini, California	10	38
Arrowood, Sonoma	13	50
Justin, Paso Robles, California	15	58
Murphy-Goode, California		42
Raymond Sommelier Series, Napa Valley		56
Hess 'Allomi Vineyard', Napa Valley		68
Silverado, Napa Valley		90
Caymus, Napa Valley		145

## OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Edmeades Zinfandel, Mendocino	11	42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia		46
Stag's Leap Wine Cellars 'Hands of Time' Red Blend, Napa Valley		62
Ridge Three Valleys Zinfandel, Sonoma		64
Stag's Leap Winery Petite Syrah, Napa Valley		72